

Griesson - de Beukelaer GmbH & Co. KG, 56751 Polch		
	COOKIES 40% SCHOKOLADE WENIGER ZUCKER	
Product-Specification	No.: S95048	Version: 2; Valid from: 10.02.2018

Product Description	
Product name	Cookies 40% Chocolate

Statutory Requirements	The product and all used raw materials fully comply with the German and European applicable food and hygiene legislation as amended as well as all statutory requirements concerning food safety. The product complies with the German "Guidelines for Fine Bakery Wares". The products fulfils all statutory requirements regarding standard weight and packaging.
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Sensorial properties	
Appearance	round, brown biscuit with rustic surface, visible chocolate pieces
Odour	like caramel and chocolate
Taste	like caramel and chocolate
Texture	short, with chocolate pieces

Physical properties	min	target	max	Unit	Reference value
Thickness	13,0	15,0	17,0	mm	n=1 piece
Diameter	54,5	58,5	62,5	mm	n=1 piece
Weight per piece	17,2	18,8	20,4	g	n=1 piece

Nutrition information average values per 100 g	min	target	max	Unit	Method
Energy (kJ)		2100		kJ	calculation
Energy (kcal)		502		kcal	calculation
Fat	22,1	26	29,9	g	Weibull Stoldt
Saturates fatty acids	11,9	14	16,1	g	gas chromatography
Carbohydrates	52	58	64	g	calculation
Sugars (mono- and disaccharides)	27,2	32	36,8	g	HPLC/enzymatic
Fibre	2,6	4,1	5,6	g	§64 LFGB L 00.00-18
Protein	5,5	7,0	8,5	g	Kjeldahl (N x 6,25)
Salt	0,54	0,68	0,82	g	calculation

Chemical properties	min	target	max	Unit	Method
water content in the finished product	2,0	3,0	4,0	%	drying cabinet 3h; 105 °C +/- 2°C

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Microbiological properties	max	Unit	Method
aerobic mesophilic total viable count in 1g	50000	cfu	§64 LFGB L00.00-88
Yeasts in 1g	500	cfu	§64 LFGB L 01.00-37
Moulds in 1g	500	cfu	§64 LFGB L 01.00-37

Minimum durability	9 months + month of production
Recommended storage conditions	
temperature	14-20 °C
Relative humidity	< 65 %

Components in %	min	target	max	Unit	Method
dough		100,0		%	gravimetry
	at the time of production				
Ingredients labelled according to QUID	Quantity	Unit	referring to		
dark chocolate	29,0	%	finished product		
milk chocolate	11,0	%	finished product		

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Allergens	as ingredient	cross contamination
Cereals containing gluten and products thereof	Y	Y
Soya and products thereof	N	Y
Nuts and products thereof	N	Y
Eggs and products thereof	Y	Y
Milk and products thereof including lactose	Y	Y
Peanuts and products thereof	N	N
Sulphur dioxide and sulfites >10 mg/kg	N	N
Sesame seeds and products thereof	N	N
Lupines and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Fish and products thereof	N	N
Crustaceans and products thereof	N	N
Molluscs and products thereof	N	N

Supplementary information on allergens

The list of cross contaminations was made taking into account the datas of our raw material suppliers. Further possible cross contaminations can not be excluded.

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Declaration	
Trade name	Crunchy biscuits with 29% dark chocolate and 11% milk chocolate chips
Ingredient list	Ingredients: WHEAT flour, sugar, cocoa mass, palm fat, glucose syrup, liquid whole EGG, skimmed MILK powder, cocoa butter, raising agents (disodium diphosphate, sodium hydrogen carbonate), BUTTER oil, glucose-fructose syrup, WHEAT starch, emulsifier (lecithins), salt, caramelized sugar syrup, whole MILK powder, flavouring, EGG white powder. May contain traces of: NUTS, SOYA.
Address manufacturer or seller	Griesson-de Beukelaer GmbH & Co. KG, D-56751 Polch
Directions for storage	Keep cool and dry.
Best before date	best before: day.month.year
Weight	150 g
Weight	225 g
LMIV allergens	Allergenic ingredients are highlighted in capitals in the section declaration (in the specification report). The graphical emphasis on the packaging may depart from this (eg bold).
Product coding	Code consisting of figures and letters Figures (serially from 1-365) refer to the day of production 1st letter refers to the production and packaging line (where required: 2nd letter referring to the way of packaging) time of production (where applicable) Example Polch/Kahla/Kempen 220Q 220 = 08. august Q = Production line Example Ravensburg: D220 D = Production line 220 = 08. august Example Wurzen: 220E 220 = 08. august E = Production line
Labelling of the carton Polch/Kahla	Best before date, article no., day of production, year (last figure), time of production 01.01.05, xxxxxx, 095, 4, 13:45
GMO Prod.Spez.	All used ingredients, additives and flavourings neither contain nor derive from genetically modified organisms. No labelling according to the regulations (EU) No. 1829/2003 and (EU) No. 1830/2003 is necessary.
HACCP-plan	The products are manufactured, packed and transported according to HACCP principles.
Flavourings	All used flavourings are conform to the requirements for "natural" following regulation 1334/2008/EC.